Delicious Coffee Recipes!



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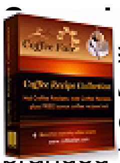
And more Coffee Recipes . . . .



A Warm Welcome



We've assembled a huge collection of some of the most popular and well-known coffee recipes you've come to know and love. As an extra bonus we've also included delicious melt in your mouth coffee related pastries that you, your friends and your family will love and enjoy for many years to come!



Information: The ingredients used in most of your favorite coffee drinks is pretty basic: coffee sso, milk (soy, whole, 2% or nonfat) a flavoring, sometimes whipped cream, spices plus other vailable kitchen goodies. The key to making delicious coffee drinks (and pastries) is to follow the on directions carefully although these are now your free recipes so… using your various favorite flavorings or experimenting with the ingredient ratios for your taste is a great idea too - have fun and enjoy!

OK, now that all that stuff is out of the way, let's make some delicious coffee drinks and coffee desserts…

Frappuccino

Serves: 1

I N G R E D I E N T S

1 teaspoon sugar
1/4 teaspoon dry pectin
1/4 cup cold 2% milk
3/4 cup espresso coffee

Flavors:

1 teaspoon unsweetened cocoa or Quick drink mix,
1 Tablespoon of liquid coffee flavoring (vanilla, hazlenut, almond, almond roca, raspberry, Irish crème)
1 Teaspoon liquid baking flavorings (i.e. cinnamon, praline, etc.)

PREPARATION

Get blender out and ready. Add 3/4 cup of hot coffee and mix with your sugar for 30 seconds at a low speed (too high and you get too much froth) to give sugar a chance to dissolve. While running pour in the cold milk, add the remaining ingredients and choice of flavorings, blend for 1 minute and serve!

Mocha Coconut Frappuccino

Serves: 1

INGREDIENTS
1/2 cup shredded coconut
3/4 cup strong coffee (chilled)
1 cup low-fat milk
1/3 cup Hershey's Chocolate Syrup
3 tablespoons granulated sugar
2 cups ice
1/2 cup whipped cream, canned

PREPARATION
Preheat oven to 300 degrees. Spread shredded coconut on a baking sheet and toast coconut in the oven. Stir the coconut around every 10 minutes or so for even browning. After 15 to 20 minutes the shredded coconut should be light brown. Cool it off. Make double-strength coffee by brewing with twice the coffee required by your coffee maker. That should be 2 tablespoons of ground coffee per each cup of coffee. Chill before using. To make the drinks, combine cold coffee, milk, 1/3 cup of the toasted coconut, 1/3 cup chocolate syrup, and sugar in a blender. Blend for 15 to 20 seconds to dissolve sugar. Add ice and blend until ice is crushed and the drink is smooth. Pour drinks into two 16-ounce glasses. Garnish each drink with whipped cream, a drizzle of chocolate, and a pinch of some of the remaining toasted coconut. Add a straw to each one.

Caramel Macchiato

Serves: 2

INGREDIENTS
2 tablespoons vanilla syrup
3/2 cup fresh brewed espresso
8 ounces steamed milk
3 to 4 tablespoons Caramel Sauce

PREPARATION
Add vanilla syrup to 16oz glass. Add steamed milk and caramel sauce and stir well.

Mocha Macchiato

Serves: 8

INGREDIENTS
6 cups double-strength freshly brewed dark roast coffee
2/3 cup unsweetened cocoa powder, plus additional cocoa powder for garnish
2 cups nonfat milk

PREPARATION
Fill ice-cube trays with half of the brewed coffee and place in the freezer. In a bowl, combine the remaining brewed coffee, cocoa powder and milk and stir to dissolve the cocoa. Cover and chill.

When the ice cubes have frozen, transfer them to a kitchen towel and, using a hammer or mallet, crush the cubes. Fill 4 glasses with the crushed ice and divide the coffee-cocoa mixture evenly among them. Dust the top with cocoa powder and serve.

Marble Mocha Macchiato

Serves: 1

INGREDIENTS
8 ounces milk
2 tablespoons white chocolate syrup
1/2 cup brewed espresso
1 tablespoon chocolate syrup (Hershey's)

PREPARATION
Steam milk until it reaches 145 degrees F. Pour white chocolate syrup into bottom of a coffee mug, followed by freshly brewed espresso. Pour in steamed milk. Top with Hershey's syrup.

Coffee Frappe

Serves: 4

INGREDIENTS
18 -22 Ice cubes, crushed
8 ounces Double-strength coffee, chilled
2 tablespoons granulated sugar
2 tablespoons flavored syrup of choice (vanilla, hazelnut, raspberry or other)
Whipped cream as a garnish.

PREPARATION
Place the ice, coffee, sugar and syrup in a blender. Blend until the frappe is smooth. Pour into a large, tall glasses then garnish with a dollop of whipped cream.

Double Mocha Frappe

Serves: 4

INGREDIENTS
18 -22 Ice cubes, crushed
8 ounces Double-strength coffee, chilled
2 tablespoons granulated sugar
1/8 cup chocolate sauce (or syrup)
Chocolate flavored whipped cream as a garnish.

PREPARATION
Place the ice, coffee, sugar and syrup in a blender. Blend until the frappe is smooth. Pour into a large, tall glasses. Garnish with a dollop of whipped cream.

Java Chip

Serves: 4

INGREDIENTS
4 tablespoon chocolate syrup
4 tablespoon chocolate chips
4 cups double-strength freshly brewed dark roast coffee
Chopped or crushed ice
Whipped cream (optional)
Chocolate syrup (for drizzle, optional)

PREPARATION
Fill blender half full with chopped or crushed ice. Add all ingredients (except whipped cream) and blend until thick and still icy. Pour into 4 tall glasses, top with whipping cream and drizzle chocolate over the whipped cream.

Iced Constantine Coffee

Serves: 8

INGREDIENTS
6 cups dark roast brewed coffee
4 cinnamon sticks, crushed or broken into small pieces
1/2 teaspoon ground cardamom
2/3 cup honey
Ice cubes
Half-and-half, milk, or 2%

PREPARATION
Mix together the coffee and cinnamon sticks. Using the coffee-cinnamon mixture and the water, brew coffee by your customary brewing method. Add the cardamom and honey to the hot coffee and stir until the honey dissolves. Cover and chill.

To serve, fill tall glasses with ice cubes. Pour about 2/3 cup chilled coffee into each glass. Pass the half-and-half or milk.

Java Coffee Float

Serves: 2

INGREDIENTS
4 tablespoon chocolate syrup
2 tablespoon chocolate chips

2 cups club soda or sparkling water, chilled
4 scoops coffee ice cream

PREPARATION
In each of 2 tall glasses, stir together 2 Tablespoon of chocolate syrup and 1 cup club soda. Place 2 scoops of ice cream in each glass and serve immediately.

Caramel Apple Cider

Serves: 1

INGREDIENTS
Cinnamon syrup- a couple of squirts (sold in the store)
Treetop premium apple juice
Whipped cream
Carmel syrup drizzled on top

PREPARATION
Blend cinnamon syrup with apple juice and caramel syrup

Pumpkin Pie Latte

Serves: 2

INGREDIENTS
4 heaping tablespoon canned pumpkin
3 tablespoon Vanilla syrup
1/4 teaspoon pumpkin pie spice
use 1 tablespoon of Pumpkin Spice Syrup
2 cups milk
3 to 4 shots espresso

PREPARATION
In a small saucepan, stir pumpkin puree into milk. Add vanilla syrup and pumpkin pie spice. Heat gently, continuing to stirring occasionally just until steaming and foam begins to appear. Pour pumpkin flavored milk into a tall glass and pour espresso over. Top with whip cream and a dash of pumpkin pie spice. Note: If you like it slightly sweeter; and I know I do, I add a wee bit of vanilla flavored coffee cream. If you like it less sweet, adjust to taste.

Caramel Vanilla Latte

Serves: 1

INGREDIENTS
3/4 cup hot coffee
1/4 cup hot milk
2 teaspoons Vanilla Flavoring
1 tablespoon caramel flavored sundae syrup
1 teaspoon packed dark brown sugar

1 tablespoon whipped cream (optional)

PREPARATION
Combine coffee, milk and vanilla in large mug; stir until coffee is dissolved. Stir in caramel syrup and brown sugar. Top with whipped cream. Serve immediately.

Gingerbread Latte

Serves: 4

INGREDIENTS
4 cups milk
6 tablespoons gingerbread syrup (recipe follows)
4 shots of espresso (or very strong coffee)
Pinch of crushed gingerbread cookie
Cinnamon to taste

PREPARATION
Measure 1 1/2 tablespoons of gingerbread syrup into each of 4 (10-ounce) mugs. Pull a shot of espresso and pour in serving mug. Fill mug with steamed milk. Top with 1/4 inch foam. Garnish with a sprinkle crushed gingerbread cookie, or with light dusting of cinnamon sugar.

Gingerbread Syrup:

2 cups sugar
1 cup water
4 whole allspice berries
3 sticks cinnamon
1 piece crystallized ginger
about 1 tablespoon powdered cinnamon

Place the sugar and water over low heat in a medium saucepan. Once sugar is almost dissolved, add allspice berries, cinnamon sticks, ginger, and powdered cinnamon. Let steep in the simple syrup about 10 minutes. Strain syrup and keep refrigerated.

Hot Chocolate

Serves: 1

INGREDIENTS
1/4 cup water
2 tablespoons cocoa
2 tablespoons sugar
1 1/2 cups milk (whole or 2%)
1 teaspoon vanilla extract
Whipped cream
Chocolate shavings (optional)

PREPARATION
Measure water, cocoa, and sugar in glass measuring cup or large mug. Stir well. Microwave on high for 1-2 minutes to make chocolate syrup. Stir in milk and vanilla and microwave until warm. Top with whipped cream and chocolate shavings.

Variation: Snickers hot chocolate - stir in 2 teaspoon caramel syrup and 2 teaspoon hazelnut syrup to the hot chocolate before topping with whipped cream.

Vegan Iced Latte

Serves: 1

INGREDIENTS
1 1/4 cup brewed strong coffee
3/4 cup chocolate soymilk
1 tablespoon sugar
Dash of vanilla

2-3 ice cubes

PREPARATION
Pour it all in a glass. Add sugar or vanilla and stir well.

Chai Tea

Serves: 6

INGREDIENTS
3 cups water
3 cups milk
6-8 black or decaf black tea bags
1/2 cup honey
1 teaspoon ground cinnamon
1 teaspoon ground cardamom
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/2 teaspoon ground ginger

PREPARATION
Bring water and milk to a boil. Add other ingredients, return to boil. Turn off heat and let steep for 3-5 minutes. Remove tea bags then filter through fine strainer. Good hot or cold. (keep it in the refrigerator and microwave it if you want it hot.)

Coffee Dessert Recipes

Caramel Scones

I N G R E D I E N T S

3 cups unbleached all purpose flour
1/2 cup unsalted or salted butter (or margarine)
3/4 cup half and half or light whipping cream
1/3 cup granulated sugar
1/2 teaspoon salt (if unsalted butter is used)
1 tablespoon baking powder
1 cup milk (for best results use whole milk)
1 egg
2 teaspoons vanilla
1 cup butterscotch baking chips

Topping:

1/3 cup butterscotch baking chips, fine chopped (use food processor)
1 egg white, slightly beaten
Confectioner's (powdered) sugar (optional)

PREPARATION

Preheat oven to 425 F.

Line a baking sheet with parchment paper. Place flour and butter in a medium mixing bowl, combine with your fingers to a coarse meal consistency. Add sugar, baking powder and salt (if used) combine well. Stir in cream, vanilla and egg, blending well to form a soft dough.

Scoop mixture onto baking sheet. Brush tops with beaten egg white; sprinkle ground butterscotch chips over top. Bake until browned - 16-18 minutes. Dust with confectioner's sugar when cool.

Pumpkin Scones

I N G R E D I E N T S

2 cups all-purpose flour
7 Tablespoon sugar
1 Tablespoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon ground ginger
6 Tablespoon cold butter
1/2 cup canned pumpkin
3 Tablespoon 1/2 and 1/2
1 large egg

Glaze:

1 cup plus 1 Tablespoon powdered sugar
2 Tablespoon whole milk

Icing:

1 cup plus 3 Tablespoon powdered sugar
2 Tablespoon whole milk
1/4 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
Pinch of ginger
Pinch of ground cloves

PREPARATION

Preheat oven to 425 degrees F. Lightly oil a baking sheet or line with parchment paper.

Combine flour, sugar, baking powder, salt, and spices in a large bowl. Using a pastry knife, fork or food processor, cut butter into the dry ingredients until . mixture is crumbly and no chunks of butter are obvious. Set aside.

In a separate medium bowl, whisk together pumpkin, half and half, and egg. Fold wet ingredients into dry ingredients. Then form the dough into a ball.

Pat out dough onto a lightly floured surface and form it into a 1-inch thick rectangle that is about 9 inches long and 3 inches wide. Use a large knife or a pizza wheel to slice the dough twice through the width, making three equal portions. Cut those three slices diagonally so that you have 6 triangular slices of dough. Place on prepared baking sheet.

Bake for 14–16 minutes. Scones should begin to turn light brown. Place on wire rack to cool

TO MAKE THE PLAIN GLAZE:
Mix the powdered sugar and 2 tablespoons milk together until smooth.

When scones are cool, use a brush to paint plain glaze over the top of each scone.

AS THAT WHITE GLAZE FIRMS UP, MAKE THE SPICED ICING:
Combine the ingredient for the spiced icing together. Drizzle this thicker icing over each scone and allow the icing to dry before serving (at least 1 hour). A squirt bottle works great for this, or you can drizzle with a whisk.

Cranberry Orange Scones

INGREDIENTS

3 cups all-purpose sugar
1/3 cup sugar
2 1/2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1 tablespoon grated orange peel
3/4 cup (1 ½ sticks) chilled unsalted butter, cut into ½ -inch pieces
3/4 cup dried cranberries
1 cup chilled buttermilk

PREPARATION

Preheat oven to 400°F. Line baking sheet with parchment paper. Sift flour, sugar, baking powder, salt and baking soda into large bowl. Mix in orange peel. Add butter and rub in with fingertips until mixture resembles coarse meal.

Mix in dried cranberries. Gradually add buttermilk, tossing with fork until moist clumps form. Turn dough out onto lightly floured work surface. Knead briefly to bind dough, about 4 turns. Form dough into 1-inch-thick round (or slightly thicker). Cut into small wedges, or use a small round cookie cutter, about 2 inches in diameter (they spread out a lot). Transfer wedges to prepared baking sheet, spacing 2 inches apart. Bake until tops of scones are golden brown, about 25 minutes. Let stand on baking sheet 10 minutes. Serve scones warm or at room temperature.

Date Scones

INGREDIENTS

1 1/2 cups all-purpose flour
1/2 cup whole wheat flour
1/4 cup natural bran
2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon salt
2 teaspoons cinnamon
1/4 cup brown sugar
1/2 cup unsalted butter, chilled
1 egg
2/3 cup buttermilk
2/3 cup chopped dates

PREPARATION

Combine the all-purpose and whole wheat flours, the bran, baking powder, soda, salt, cinnamon and brown sugar. Cut in the butter. (Or combine in a food processor, just until crumbly.) Add the egg, buttermilk, and dates; do not over mix. (If the dough seems too sticky to work with add a couple more tablespoons flour.) Shape the dough into a rectangle about 1 inch thick on a floured surface. Cut into 12 triangles.

Bake on an ungreased baking sheet in a preheated 350 degree F oven about 25 minutes. Cool on a rack.

Maple Nut Scones

INGREDIENTS

1 cup oats (quick or old-fashioned)
1 1/2 cups flour
2 tablespoons sugar
1/2 teaspoon salt
1 tablespoon baking powder
2 tablespoons maple syrup
2 1/2 tablespoons cold butter (small pieces)
1 large egg
1/2 cup half-and-half or heavy cream
1/2-3/4 teaspoon maple extract
2/3 cup coarsely chopped pecans

Maple Glaze:

1 1/2 cups powdered sugar
1/2 teaspoon maple extract
5 teaspoons water

PREPARATION
Preheat oven to 425°F. Using a food processor or blender, finely grind oats. In a mixer, mix flour, oats, sugar, salt and baking powder. Add maple syrup and butter and mix well. In a small bowl, beat the egg with the cream and maple extract. Pour the egg mixture into the flour mixture and mix well. Add pecans and mix just to incorporate. Place dough on a floured surface. Knead and pat dough into a 8 to 10 inch circle and cut into 8 wedges. Spray a baking sheet with cooking spray. Place wedges on top and bake for 13 to 15 minutes, or until light brown. Remove scones from oven to wire rack. Let cool about 3 to 5 minutes. Mix glaze ingredients until smooth. Adjust the amount of water to get to the desired consistency. I like the glaze to be rather thick. Spread lots of glaze over each scone and dry about 15 minutes before serving.

Orange Oatmeal Flat Scones

INGREDIENTS
2 1/2 cups all purpose flour
2 cups oatmeal
1 cup sugar
1 teaspoon salt
1 tablespoon baking powder
1/2 teaspoon baking soda
1/2 cup very cold unsalted butter, cut into small chunks
1 egg
1/2 cup orange juice
1/4 teaspoon orange or tangerine oil or extract
1 cup raisins, plumped and dried

Glaze:

Milk
Sugar
Orange zest

PREPARATION
Line a large with parchment paper (double two sheets if you have them - one inside the other). Preheat oven to 425 F. In a large bowl, place flour, oatmeal, sugar, salt, baking powder, and mix together. Cut or rub in butter to make a mealy mixture. Stir in egg and orange juice. Add orange oil or extract. Mix to make a soft dough. Turn out onto a lightly floured board and knead for a few minutes. Roll or pat out into a thickness of 1/2 inch. Using a serrated cookie cutter, cut into disks or rounds. Brush with milk and sprinkle with sugar and orange zest. Bake until nicely browned - about 14 minutes.

Meringue Drops

INGREDIENTS
1/3 cup egg whites
1/2 cup sugar
3/4 cup semisweet chocolate chips
1/2 teaspoon vanilla
1/2 teaspoon almond extract
1 cup chopped walnuts

PREPARATION
Preheat oven to 350ºF. Place rack in lower third of oven. Cover two large baking sheets with parchment paper.

In a small metal bowl, beat egg whites, adding sugar slowly, until the whites are stiff but not dry. Using a rubber spatula, carefully stir in melted chocolate, vanilla, almond extract and chopped nuts into egg whites. Drop spoonfuls of batter - about 1 1/2 to 2 tablespoons - onto the parchment lined baking sheets.

Bake for 12-15 minutes or until tops are completely dry. Do not over-bake. Cool completely in pan before removing with a spatula. 12-18 cookies.

Lemon Tipped Biscotti

I N G R E D I E N T S

Biscotti:

6 tablespoons unsalted butter, at room temperature
1/2 cup granulated sugar
1 tablespoon grated lemon zest
2 large eggs
1 teaspoon vanilla extract
2 cup all-purpose flour
2 teaspoon baking powder
1/4 teaspoon salt
1 cup shelled pistachios, roasted and coarsely chopped For the

Lemon Icing:

2 cups sifted confectioners' sugar
1 teaspoon grated lemon zest
1/4 cup lemon juice

Preheat an oven to 375 F. In a large bowl, beat the butter, sugar and lemon zest until well blended. Add the eggs, one at a time, beating well after each addition. Stir in the vanilla. In a small bowl, combine the flour, baking powder and salt. Add to the butter mixture and blend thoroughly. Stir in the nuts. The dough will be soft. On a lightly floured work surface, divide the dough in half. Lightly flour each piece and shape it into a log about 1 1/2" in diameter and 9" long. Place the logs about 3" apart on an ungreased baking sheet. Press each log down to make it about 3/4" thick and 3" wide. Bake until puffed and lightly browned on top, about 20 minutes. Cool 10 minutes on the pan, then slide the logs onto a work surface. Using a long, sharp knife cut each log crosswise into 3/4" thick slices. Make each cut with a single swipe of the blade. Don't use a sawing motion, which will break the cookies. Place the cookies, cut side down, on the baking sheet. (The cookies can be touching.) Bake 10 minutes. Remove from the oven and, using tongs, turn each cookie over. Bake until the biscotti are golden, 10 minutes more. Transfer to wire racks to cool completely.

Icing:

In a small bowl, combine the sugar, lemon zest and lemon juice and beat until smooth. Beat in additional drops of lemon juice if necessary to make an icing that will coat the biscotti lightly. Dip one end of each biscotti in the icing, turning to coat the tip evenly. Place on a wire rack until the icing sets. Makes about 2 1/2 dozen Biscotti.

PREPARATION

Preheat an oven to 375 F. In a large bowl beat the butter, sugar and lemon zest until well blended. Add the eggs, one at a time, beating well after each addition. Stir in the vanilla. In a small bowl, combine the flour, baking powder and salt. Add to the butter mixture and blend thoroughly. Stir in the nuts. The dough will be soft. On a lightly floured work surface, divide the dough in half. Lightly flour each piece and shape it into a log about 1 1/2" in diameter and 9" long. Place the logs about 3" apart on an ungreased baking sheet. Press each log down to make it about 3/4" thick

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Icing
In a small bowl, combine the sugar, lemon zest and lemon juice and beat until smooth. Beat in additional drops of lemon juice if necessary to make an icing that will coat the biscotti lightly. Dip one end of each biscotti in the icing, turning to coat the tip evenly. Place on a wire rack until the icing sets.

Ginger Cookies

INGREDIENTS
2 1/4 cups all-purpose flour
2 teaspoons. baking soda
1/4 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground ginger
3/4 cup (1 1/2 sticks) unsalted butter, softened
1 cup packed dark brown sugar
1 extra-large egg
1/4 cup regular molasses (blackstrap is too strong for this cookie)
Granulated sugar (for coating cookie dough before baking)
Non-stick vegetable spray (optional, for coating the scoop)

PREPARATION
Preheat oven to 375 degrees with the rack in the center. Line 2 baking sheets with parchment paper, silicone pan liners or aluminum foil (if using foil, grease foil with 1 tablespoon butter or solid vegetable shortening). Set aside. Sift flour, baking soda, salt, cinnamon and ginger into a medium bowl. Set aside.

Cream the butter and brown sugar in a large mixing bowl with mixer on high speed until light and fluffy, about 1 minute. With mixer on medium speed, beat in the egg and molasses, then increase the speed to high and beat about 1 minute longer, until the mixture no longer looks curdled. Scrape the sides with a rubber spatula several times while mixing.

Mix in the flour mixture on low speed. The batter will be rather stiff. Place some granulated sugar on a small plate or saucer. Use a 1/4-cup ice cream scoop or a measuring cup to form 1/4-cup portions of dough. (Spray the cup or scoop with the optional non-stick vegetable spray to make it easier to release the dough.) Transfer the dough to your hands and roll each portion into a rough ball, then roll each ball into the sugar. Place six sugared balls on each baking sheet, spacing them evenly, because they will spread during baking. Dampen your fingers with water and press down lightly on each cookie to flatten it a little and dampen the top. Refrigerate one filled baking sheet while the other bakes. Bake for 12 minutes, or until the cookies have spread and are firm to the touch. Rotate the sheet 180 degrees halfway through the baking time. Remove from the oven and let the cookies cool on the baking sheet.

Note: This dough can be frozen for slice-and-bake cookies. Just roll into a log 2 1/2 inches thick. Wrap in plastic wrap and then in foil. Can be stored in the freezer up to 6 months.

Black and White Toffee Bars

INGREDIENTS

1 cup plus 2 tablespoons all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup packed brown sugar
1/2 cup (1 stick) butter, softened (or use 1/4 cup butter and 1/4 cup vegetable shortening
1 teaspoon vanilla extract
1 large egg
1cup (6-ounce package) NESTLÉ TOLL HOUSE Semi-Sweet Chocolate Morsels
1 cup (6-ounce package) White chocolate chips
1/2 cup chopped toffee candy such as Almond Rocca

PREPARATION

PREHEAT oven to 375° F. Grease 9-inch-square baking pan.

COMBINE flour, baking soda and salt in small bowl. Beat sugar, butter and vanilla extract in large mixer bowl until creamy. Beat in egg; gradually beat in flour mixture. Stir in morsels and chopped toffee. Spread into prepared baking pan.

BAKE for 20 to 23 minutes. Remove pan to wire rack. Cool completely in pan on wire rack; refrigerate for 5 to 10 minutes or until chocolate is set. Cut into bars.

Black Bottom Cupcakes

INGREDIENTS

Filling:

8 ounces room temp cream cheese
1/3 cup sugar
1 large egg
1 pinch salt
1 small bag chocolate chips

Cake Batter:

3 cups flour
2 cups sugar
2/3 cup cocoa
2 teaspoons baking soda
1/2 teaspoon salt
2 cups water
2/3 cup oil
2 tablespoons vinegar
2 teaspoons vanilla

PREPARATION

Preheat oven to 350. Cream the cream cheese and sugar. Beat in egg and salt. Stir in chocolate chips Set the filling aside. Mix the cake batter. Sift together flour, sugar, cocoa, baking soda, and salt Add water, oil, vinegar and vanilla Beat well and fill cupcake liners 3/4 full with chocolate batter. Drop about a scant teaspoon of cream cheese mixture on the top of each in the middle. Bake in preheated 350 oven for approximately twenty minutes. You could halve the cake batter part if you wished and put a larger dollop of the cream cheese mixture on top of 18 cupcakes. Makes three dozen

Streusel Crumb Coffee Cake

I N G R E D I E N T S

1-1/2 cups graham cracker crumbs
3/4 cup finely chopped walnuts
3/4 cup brown sugar, firmly packed
1 teaspoon ground cinnamon
1/4 teaspoon ground cardamom
1/2 cup unsalted butter, melted
For the Cake:
2 cups cake flour
1 cup granulated sugar
2-1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup unsalted butter, at room temp
2 eggs
1-1/2 teaspoons vanilla extract
1 cup milk

PREPARATION

Preheat oven to 350 degrees. Butter and flour a 10-inch tube pan, a 9-inch springform pan or an 8-inch square pan. To make the streusel, in a medium bowl, combine the graham cracker crumbs, walnuts, brown sugar, cinnamon, cardamom, and melted butter. Blend well and set aside.

To make the cake, sift the flour, sugar, baking powder, and salt into a large bowl. Add the butter, eggs, vanilla, and milk. Beat vigorously until smooth and quite thick, about 1 minute. Spread half of the batter into prepared pan and sprinkle with half the streusel mixture. Spoon remaining batter over the streusel and top with remaining streusel.

Bake until cake tests done,
about 50 minutes. Cool about 20 minutes, then
remove cake from pan.

Gingerbread

I N G R E D I E N T S

1 1/2 cups all-purpose flour
1 teaspoon salt
2 teaspoons ground cinnamon
1/2 cup butter, softened
1 teaspoon ground cloves
1 cup white sugar
2 1/4 teaspoons ginger
1 teaspoon baking soda
1 teaspoon orange extract (optional)
1 cup applesauce

Frosting:

8 ounces cream cheese, room temperature
1 teaspoon vanilla extract
2 1/2 cups confectioners' sugar

1/2 teaspoon orange extract

PREPARATION
Preheat oven to 350°F Grease and flour a 9-inch loaf pan, or even a square baking pan. In a medium bowl, stir together the flour, ginger, cinnamon, cloves and salt; set aside. In a large bowl, cream butter and sugar until light and fluffy. Dissolve baking soda into applesauce and mix into creamed butter. Add flour mixture. Mix until smooth.

Pour the batter into a loaf pan. Bake for 40-50 minutes, or until a toothpick inserted into the center of the cake comes out just slightly sticky. (Be careful not to over bake, for this cake can dry out easily. Just remember that the toothpick shouldn't come out clean, but a little sticky).

For the frosting, beat the cream cheese until light and fluffy. Beat in the vanilla. Gradually beat in the powdered sugar. Frost the cake when it is completely cooled. Decorate with chopped candied orange peel or candied ginger. Note: This recipe tastes best the next day.

Peppermint Mocha

INGREDIENTS
3 tablespoons powdered baking cocoa (I used Ghirardelli-sweet ground chocolate and cocoa powder)
3 tablespoons warm water
1 1/2 tablespoons peppermint syrup (do not use extract- you can buy a very large bottle of syrup) or creme de menthe
4 ounces espresso (see note below on how to make if you are unfamiliar)
12 ounces steamed milk (I use Fat Free)
Whipped cream
Red sugar crystals

PREPARATION
Combine 3 Tablespoons Baking Cocoa with 3 Tablespoons warm water to make into a rich syrup. Pour into a 16 ounce mug. Add espresso
Add Peppermint syrup. Steam milk and add to remainder of cup. Garnish with whipped cream and sugar crystals.

Blueberry Muffins

INGREDIENTS
1/4 cup soft butter
3/4 cup sugar
1 egg, beaten
1 1/2 cups pastry flour
1 grated lemon, rind of
1/2 teaspoon salt
2 teaspoons baking powder
1/2 cup milk
1 cup wild blueberries

PREPARATION
Cream butter and sugar together until light and fluffy. Add egg and mix well. Sift dry ingredients together. Add flour mixture to the butter mixture, alternating with milk. (Begin and end with flour for the best texture. Not sure why, but this works.) Toss blueberries with lemon rind and gently fold into batter. Do not over-mix. Fill 12-cup muffin tin with paper cups or grease with butter. Fill 2/3 full with batter. Bake in preheated 375F oven for 15-20 minutes. Remove from tins and cool on rack.

Pumpkin Cream Cheese Muffins

INGREDIENTS

3 cups all-purpose flour
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon ground cloves
4 teaspoons pumpkin pie spice
1 pinch cardamom (optional)
1 teaspoon salt
1 teaspoon baking soda
4 eggs
2 cups sugar
2 cups pumpkin
1 1/4 cups vegetable oil
8 ounces cream cheese
chopped pumpkin seeds or walnuts or pecans

PREPARATION

Preheat oven to 350. Put the entire brick of cream cheese on a piece of wax paper or parchment paper and shape it into a long log. Put it in the freezer while you mix and fill the pans, up to an hour. Unwrap and cut with a sharp knife so each cream cheese disk equals 1-2 teaspoons. If the cream cheese disks are too big around, cut thick slices and then cut them in half. This lets you push it down into the batter easier. Mix all ingredients together (except cream cheese and nuts). Fill muffin tins (greased or paper cups) half full. Put cream cheese disc in the middle, pressing down. Sprinkle with 1 teaspoon chopped nuts. Bake at 350 for 20-25 minutes, until a toothpick comes out clean from the muffin part (do not touch the cream cheese!). Let cool in pans for 5 minutes, then remove to racks to cool completely. Do not touch the cream cheese until it cools.

Cranberry Bliss Bars

INGREDIENTS

Bars:

1 cup butter (2 sticks, very soft)
1 cup brown sugar
1/3 cup granulated sugar
3 large eggs
2 teaspoons orange extract (or vanilla)
2 cups flour
1 1/2 teaspoons baking powder
1 teaspoon ground ginger
3/4 cup craisins (dried cranberries)
3/4 cup white chocolate chips

Frosting:

3 ounces cream cheese, softened
2 tablespoons butter, softened
3 cups confectioners' sugar
2 teaspoons orange extract (or vanilla)

Topping:

1/3 cup craisins, chopped
1-2 tablespoon grated orange rind
1/3 cup white chocolate chips
1/2 teaspoon canola oil

PREPARATION

Preheat the oven to 350 degrees (325 for a glass or dark pan). Prepare a 9x13 pan (or 10x15 pan) by lining it with parchment paper or use a non-stick spray. Bars: With an electric mixer, beat together butter and sugars until fluffy; add eggs and orange extract and beat until combined. Add the flour, baking powder, and ginger and beat briefly. Add the cranberries and chips, stirring just to blend and being careful not to overmix. Spread thick batter in prepared pan and bake 350 (23-24 minutes for 10x15, 27 minutes for 9x13), until the edges are light brown and a skewer inserted into the center comes out mostly clean. Let it cool completely. Frosting: Blend cream cheese and butter until fluffy. Add orange extract and confectioner's sugar and beat until frosting is fluffy and spreadable (adding 1 t. milk if needed). Spread evenly over cooled bars. Garnish: Use a zester to remove rind from an orange. Chop 1/3 cup Craisins coarsely. Sprinkle this garnish of orange zest and Craisins over frosted bars. For the final topping, mix white chocolate and oil in a glass measuring cup. Microwave 60% power for 1 minute; stir. Repeat 1 more minute at 60% power; stir. Use a fork to drizzle the white chocolate in thin diagonal strips across the bars. Allow one hour for the white chocolate to set before cutting. Cut jelly roll pan into 20 large squares (5 cuts by 4 cuts with the knife). Then cut each square in half diagonally (see additional photos which show this step).

Free Bonus Coffee Recipes

Napoleon Espresso

Serves: 2

I N G R E D I E N T S
2 cups Cold water
4 tablespoons Ground espresso coffee
½ Cinnamon stick (3" long)
3 teaspoon Brandy
3 teaspoon Crème de Cacao
4 tablespoons whipping cream, chilled
Chocolate sprinkles or chocolate curls for garnish

PREPARATION
Prepare your espresso or you can make some really strong coffee. Add your cinnamon to your espresso or coffee and let it soak for a minute or so. Add in your brandy and your crème de cocoa, stir and pour into cups. Top with whipped cream. You can also ass chocolate sprinkles, chocolate curls and add ice cream to for a nice touch!

The Great North Coffee

Serves: 4

I N G R E D I E N T S
1/2 cup pure Maple syrup
1/2 cup Rye whiskey
3 cups of hot double strength coffee
1 cup whipped cream for your topping
1 dash cinnamon

PREPARATION
Whip your maple syrup and whipped cream together until it peaks stiffly. Add your coffee and whiskey to 4 cups, spoon your whipped topping on top, sprinkle with cinnamon to taste.

Swiss Party

Serves: 3

I N G R E D I E N T S
3 tablespoons Instant coffee
2 teaspoon Vanilla
4 tablespoons Brown sugar
1 tablespoon Water
2 cups Boiling water
1 teaspoon butter
1 cup whipped cream

PREPARATION
Mix your instant coffee in a large bowl, add brown sugar and microwave for 1 minute, stir to dissolve the sugar. Add vanilla and butter, pour into 3 cups and top with your whipped cream.

Amaretto Fancy

Serves: 3

I N G R E D I E N T S
3 cups Warm Water
1/2 cup Amaretto
3 tablespoons Instant coffee
Chocolate whipped cream, frozen

PREPARATION
Stir together the water and instant coffee, microwave for 1 minute or until hot. Add your Amaretto, pour into cups and top with the frozen chocolate whipped cream.

Amaretto Delight

Serves: 1

I N G R E D I E N T S
¾ cup Warm water
3 tablespoons Amaretto
1 ½ teaspoon Instant coffee crystals
Dessert topping; * see note

PREPARATION
* Dessert topping should be in a pressurized can.
In a non-metal mug stir together water and instant coffee crystals. Micro-cook, uncovered, on 100% power about 1 1/2 minutes or just till mixture is steaming hot. Stir in Amaretto. Top with pressurized dessert topping.

African Vacation

Serves: 4

I N G R E D I E N T S
1/2 liter (about 1 pint) water
3 tablespoons coffee
3 tablespoons (or more) sugar
1/4 teaspoon cinnamon
1/4 teaspoon Cardamom
1 teaspoon vanilla or vanilla sugar

PREPARATION
Mix all ingredients in a saucepan and heat until foam gathers on top. Do not pass through

a filter. Stir it up before you serve it.

Heidelberg Coffee

Serves: 1

INGREDIENTS
6 oz Fresh brewed coffee
2 tablespoons Chocolate syrup
1 tablespoons Maraschino cherry juice
Whipped cream
Shaved chocolate/chips
Maraschino cherries

PREPARATION
Combine coffee, chocolate syrup, and cherry juice in a cup; mix well. Top with whipped cream, chocolate shavings and a cherry.

Rumdelicious Coffee

Serves: 8

INGREDIENTS
1/3 cup Ground coffee
1/4 teaspoon Freshly ground nutmeg
1 1/4 teaspoon Rum extract
1/8 teaspoon Liquid butter flavoring

PREPARATION
Place coffee and nutmeg in a blender or food processor fitted with a steel blade. In a cup, combine remaining ingredients. With processor running, add flavorings. Stop processor and scrape sides of container with a spatula. Process 10 seconds longer. Store in a Refrigerator. Yields: Mix for eight 6-ounce servings

Equator Especial'

Serves: 6

INGREDIENTS
1 cup Milk
1 cup Light cream
3 tablespoons Instant coffee
2 cup Boiling water

PREPARATION
Over low heat or in double boiler, heat milk and cream till hot. Meanwhile, dissolve coffee in boiling water. Before serving, beat milk mixture with rotary beater-till foamy. Pour milk mixture into one warmed pitcher or server, and coffee in another. To serve: Fill cups from

both pitchers at the same time, making the streams meet en route. Makes 6 servings.

Deep South Coffee

Serves: 2

INGREDIENTS
2 cup Milk
Sugar
1 cup Louisiana coffee with chicory

PREPARATION
Put milk in saucepan; bring to a boil.
Pour hot freshly brewed coffee and milk simultaneously into cups; sweeten with sugar to taste.

Café De Dude

Serves: 2

INGREDIENTS
2 cup Milk
1/2 cup Heavy cream
6 cup Louisiana coffee w/chicory

PREPARATION
Combine milk and cream in saucepan; bring just to a boil (bubbles will form around edge of pan), then remove from heat.
Pour small amount of coffee in each coffee cup.
Pour remaining coffee and hot milk mixture together until cups are 3/4 full.
NOTE: Skim milk can be substituted for milk and cream for those who are counting calories.

Cecelia Coffee Breeze

Serves: 1

INGREDIENTS
1 cup Cold strong French roast coffee
2 tablespoons Granulated sugar
dash Cinnamon
2 oz Tawny port
1/2 teaspoon Grated orange peel

PREPARATION
Combine and mix in a blender at high speed. Pour into chilled wine glasses.

Cappuccino Captain

Serves: 6

INGREDIENTS
1/2 cup Instant coffee
3/4 cup Sugar
1 cup nonfat dry milk
1/2 teaspoon Dried orange peel

PREPARATION
Crush in mortar and pestle
Use 2 Tablespoons for each cup of hot water

Cappuccino Mixer

Serves: 8

INGREDIENTS
1/2 cup Instant coffee
3/4 cup Sugar
1 cup nonfat dry milk
1/2 teaspoon Dried orange peel (1 bottle)

PREPARATION
Mash orange peel with a mortar and pestle. Stir ingredients together. Process in a blender until powdered. Use 2 tablespoons for each cup of hot water. Makes about 2 1/4 cups of mix.

Mexico City

Serves: 2

INGREDIENTS
2 cup prepared coffee, (fresh, instant, or decaf)
1/2 cup Milk
4 tablespoons HONEY, more or less to taste
1/8 teaspoon Cinnamon
Dash nutmeg or allspice
Dash vanilla

PREPARATION
Heat ingredients in a saucepan, but do not boil. Stir well to combine. Serve as a light dessert.

Baja Rider

Serves: 8 to 10

INGREDIENTS

8 cup Water
2 small cinnamon sticks
3 Whole cloves
4 oz Dark brown sugar
1 Square semisweet chocolate or Mexican chocolate
4 oz Ground coffee

PREPARATION

Bring the water to a boil, then add the cinnamon, cloves, sugar, and chocolate. When the liquid comes to a boil again, skim off any foam. Reduce the heat to low and make sure the liquid does not boil. Add the coffee, and let it steep for 5 minutes. Serve the coffee in an earthenware pot with a ladle.

Mexican Delight

Serves: 1

INGREDIENTS

1 oz Coffee liqueur
1 teaspoon Chocolate syrup
1 each Hot coffee
1/2 oz Brandy
1 each Dash ground cinnamon
1 each Sweetened whipped cream

PREPARATION

Combine coffee liqueur, brandy, chocolate syrup and cinnamon in a coffee cup or mug. Fill to the top with hot coffee. Top with whipped cream.

Cocoa Cocoa

Serves: 6

INGREDIENTS

1/2 cup Instant dry espresso
1/2 cup Instant cocoa
6 cups Boiling water
Whipped chocolate cream
Finely shredded orange peel
½ teaspoon clove powder
Chocolate curls

PREPARATION

Combine espresso and cocoa. Add boiling water and stir to dissolve. Pour into cups. Top each serving with chocolate whipped cream, shredded orange peel and chocolate curls. Dash with clove powder.

Café France

Serves: 1

INGREDIENTS
3/4 cup Hot Strong Coffee
4 teaspoon Brandy
1 Sugar Cube

PREPARATION
Pour coffee into warmed mug. Float 2 teaspoons brandy on coffee. Put remaining 2 teaspoons brandy into a tablespoon with sugar cube. Warm spoon over hot coffee. With a match; carefully ignite brandy in teaspoon. Slowly lower spoon into coffee to ignite floating brandy. Wait 1 minute after flame has died before drinking.

Coffee House North

Serves: 8

INGREDIENTS
1 cup Instant coffee
2/3 cup Sugar
2/3 cup Non-fat dry milk
1/2 teaspoon Cinnamon
1 pinch Cloves
1 pinch Allspice
1 pinch Nutmeg

PREPARATION
Blend in blender until it's ground into a very fine powder, use 2 teaspoons per cup or to taste.

Chocolate Smacker

Serves: 6 to 7

INGREDIENTS
1/4 cup Instant espresso
1/4 cup Instant cocoa
2 cup Boiling water
Whipped cream
Finely shredded orange peel or ground cinnamon

PREPARATION
Combine coffee and cocoa. Add boiling water and stir to dissolve. Pour into demitasse cups. Top each serving with whipped cream and shredded orange peel. Serves 6 to 7.

Crazy Cajun

Serves: 3

INGREDIENTS
3 cups Hot Strong Coffee
6 tablespoons Molasses
6 tablespoons Dark Rum (If Desired)
Whipped Cream
Nutmeg (Freshly Ground)

PREPARATION
Combine coffee and molasses in a saucepan. Heat, stirring, until molasses is dissolved and coffee is very hot. Do not allow to boil. If desired place 1 tablespoon rum in each mug. Add coffee. Top with whipped cream; sprinkle with nutmeg. Do not stir before drinking.

Orange Cappuccino

Serves: 1

INGREDIENTS
1/3 cup Powdered non-dairy creamer
1/3 cup Sugar
1/4 Dry instant coffee
1 or 2 orange hard candies (crushed)

PREPARATION
Blend all ingredients together in mixer. Mix 1 Tablespoon with 3/4 cup hot water. Store in airtight jar.

Cappuccino Smooth

Serves: 4

INGREDIENTS
1/4 cup Instant espresso or instant dark-roast coffee
4 cup Boiling water
1 cup Heavy cream, whipped
Cinnamon, nutmeg, or finely shredded orange peel

PREPARATION
Dissolve coffee in boiling water. Pour into small, tall cups filling only about half full. Offer sugar. Now pass whipped cream, everyone adds a spoonful then dashes It with cinnamon, nutmeg, or orange peel, then folds the cream into coffee

Roman Cafe

Serves: 4

INGREDIENTS
1/2 cup Half-and-half

2 cups Freshly brewed espresso
4 tablespoons Brandy
3 tablespoons White rum
4 tablespoons Dark creme de cacao
Sugar

PREPARATION
Whisk half-and-half in heavy small saucepan over high heat until frothy, about 3 minutes. Divide espresso coffee between 2 cups. Add half of brandy and creme de cacao to each cup. Re-whisk half-and-half and pour into cups. Sweeten to taste with sugar.

Cappuccino River

Serves: 1

I N G R E D I E N T S
1 cup Skim milk
1 1/2 teaspoon Instant coffee
2 packs artificial sweetener
2 drops Brandy or rum flavoring
1 dash Cinnamon

PREPARATION
In a blender, combine milk, coffee, sweetener and extract. Blend until coffee is dissolved. Serve with a dash of cinnamon. For a hot drink, pour into a mug and heat in a microwave.

Cameron's Cardamom

Serves: 3

I N G R E D I E N T S
3/4 cup Ground Coffee
2 2/3 cup Water
1 teaspoon Ground Cardamom
1/2 cup Sweetened Condensed Milk

PREPARATION
Using amounts specified, brew coffee in a drip-style coffee maker or percolator. Pour into 4 cups. To each serving, add a dash of ground cardamom and about 2 tablespoons of the condensed milk; stir to blend.

Almond Dark

Serves: 8

I N G R E D I E N T S
1/3 cup Ground coffee
1/4 teaspoon Freshly ground nutmeg
1/2 teaspoon Chocolate extract

1/2 teaspoon Almond extract
1/2 cup Toasted almonds, chopped

PREPARATION
Process nutmeg and coffee, add extracts. Process 10 seconds longer. Place in bowl and stir in almonds. Store in refrigerator. Makes 8 six ounce servings. To brew: Place mix in filter of an automatic drip coffee maker. Add 6 cups water and brew

Coffee Mocha Mountain

Serves: 6

INGREDIENTS
2 tablespoons Instant coffee
1/4 cup Sugar
1 dash Salt
1 oz Squares unsweetened chocolate
1 cup Water
3 cup Milk
Whipped cream

PREPARATION
In saucepan combine coffee, sugar, salt, chocolate, and water; stir over low heat until chocolate has melted. Simmer 4 minutes, stirring constantly. Gradually add milk, stirring constantly until heated. When piping hot, remove from heat and beat with rotary beater until mixture is frothy. Pour into cups and sail a dollop of whipped cream on the surface of each. Makes 6 servings.

Peppermint Coffee

Serves: 8

INGREDIENTS
1/3 cup Ground coffee
1 teaspoon Chocolate extract
1/2 teaspoon Mint extract
1/4 teaspoon Vanilla extract

PREPARATION
Place coffee in a blender or food processor. In a cup, combine extracts. With processor running, add extracts. Stop and scrape sides of container with spatula. Process 10 seconds longer. Store in refrigerator. Yield: mix for eight 6-ounce servings

Peppermint Mocha Float

Serves: 1

INGREDIENTS
1 cup Hot coffee

2 tablespoons Crème de cacao liqueur
1 Scoop Mint chocolate chip ice cream

PREPARATION
For each serving combine 1/2 cup coffee and 2 tablespoons liqueur. Top with scoop of ice cream.

Hawaii Hilton

Serves: 4

INGREDIENTS
2 cup Half-and-half
15 oz Can cream of coconut
4 cup Hot brewed coffee
Sweetened whipped cream

PREPARATION
Bring half-and-half and cream of coconut to a boil in a saucepan over medium heat, stirring constantly. Stir in coffee.
Serve with sweetened whipped cream.

Chunky Coffee

Serves: 4

INGREDIENTS
2 cup Brewed espresso
1/4 cup Sugar
1/2 teaspoon Ground cinnamon

PREPARATION
In a saucepan over medium heat, simmer all ingredients just to dissolve. Place mixture in a metal dish, cover and freeze for at least 5 hours, stirring the outer frozen mixture into the center every half hour, until firm but not solidly frozen. Just before serving, scrape the mixture with a fork to lighten the texture. Makes 4 (1/2 cup) servings.

Spritzer Café

Serves: 4

INGREDIENTS
3 cup Chilled double-strength coffee
1 tablespoon Sugar
1 cup Half and half
4 Scoops (1 pint) coffee ice cream
3/4 cup Chilled club soda
Sweetened whipped cream, 4
Maraschino cherries,

Chocolate curls or cocoa, for garnish, optional

PREPARATION
Combine the coffee and sugar blend in the half and half fill 4 soda glasses halfway with the coffee mixture, add a scoop of ice cream and fill the glasses with soda. Garnish as desired with whipped cream, cherries, chocolate curls or cocoa

Choco-Blocko

Serves: 1

I N G R E D I E N T S
1/4 cup Powder non-dairy creamer
1/3 cup Sugar
2 tablespoons Cocoa
1/4 cup Dry instant coffee

PREPARATION
Place all ingredients in mixer, beat at high until well blended. Mix 1 & 1/2 tablespoons mix w/ 3/4 cup hot water. Store in air tight jar.

Lava Flow Coffee

Serves: 1

I N G R E D I E N T S
1 cup Chilled brewed coffee, made double-strength
2 tablespoons Confectioners' sugar (rounded tablespoons)
3 cup Chopped ice

PREPARATION
Combine the coffee, sugar, and ice, and blend until creamy.

Shamrock Surprize

Serves: 4

I N G R E D I E N T S
4 cups Strong fresh coffee
1/4 cup Sugar
1/2 cup Irish whiskey
1 cup whipping cream
2 tablespoons Sugar
2 tablespoons Irish whiskey

PREPARATION
Place 4 cups of strong fresh coffee in a saucepan with 1/4 cup of sugar, or to taste. Add 1/2 cup Irish Whiskey and heat thoroughly but do not boil. (Scotch, Bourbon or other whiskeys could be used.) Meanwhile whip 1 cup whipping cream until light. Beat in 2 tablespoons

each of sugar and Irish whiskey. Pour coffee into mugs or goblets and pipe or spoon flavored cream on top.

Irish Coffee

Serves: 2

INGREDIENTS

1/3 cup Irish cream liqueur
1 1/2 cup Freshly brewed coffee
1/4 cup Heavy cream, slightly sweetened and whipped, optional

PREPARATION

Divide the liqueur and coffee among two mugs. Top with poufs of whipped cream if desired. Serve at once.

Denmark Danny

Serves: 8

INGREDIENTS

8 cup Hot coffee
1 cup Dark rum
3/4 cup Sugar
2 Cinnamon sticks
12 Cloves (whole)

PREPARATION

In a very large heavy saucepan, combine all the ingredients, cover and keep on low heat for about 2 hours. Serve in coffee mugs.

Shake and Bake

Serves: 2

INGREDIENTS

2 cup Milk
2 tablespoons Sugar
2 teaspoon Instant coffee
3 tablespoons Vanilla ice cream
Strong coffee; cold

PREPARATION

Add ingredients in blender in order given and mix at high speed for 5 minutes or until blended. Pour into frosted glass.

Di Saronna Ammaretto

Serves: 1

I N G R E D I E N T S
1 oz Di saronno amaretto
8 fl Coffee
Whipped cream

PREPARATION
Blend Di Saronno Amaretto with coffee, then top with whipped cream. Serve in Irish Coffee mug.

Afternoon Clouds

Serves: 4 to 6

I N G R E D I E N T S
3 cup Very hot coffee
1 tablespoon Instant coffee
2 tablespoons Sugar
1/4 cup Rum, light or dark
1 cup light cream, whipped.

PREPARATION
Combine hot coffee, sugar and rum in heated pot. Warm slowly until hot, add instant coffee and serve in cups with a light cream dollop on top.

Irish Dreamer

Serves: 1

I N G R E D I E N T S
1 tablespoons Instant coffee
1 1/2 tablespoons Instant hot chocolate
1/2 oz Irish cream liqueur
3/4 cup Boiling water
1/4 cup Whipped cream

PREPARATION
In an Irish coffee glass, place all ingredients except for the whipped cream. Stir until well mixed, and garnish with whipped cream.

Italian Citrus

Serves: 2

I N G R E D I E N T S
1/4 c Finely Ground Coffee
2 1/2 cup Cold Water
2 Strips Lemon Peel

PREPARATION
Fill filter section of a steamed-pressure coffeepot with water. Place filter in base and screw on top portion of coffeepot. Heat over medium heat until coffee begins to bubble into top portion. Reduce heat to low and simmer until bubbling stops. Serve immediately. Garnish with lemon peel.

Cappuccino Yogurt

Serves: 1

I N G R E D I E N T S
2 Scoops vanilla frozen yogurt divided
1/2 cup Milk
1 tablespoon Hershey's chocolate milk mix
1 1/2 teaspoons of Instant coffee

PREPARATION
Place 1 scoop frozen yogurt, milk, chocolate milk mix and coffee granules in food processor or blender. Process 30 seconds or until smooth. Pour into tall glass; top with remaining scoop of frozen yogurt.

Winter Nap

Serves: 2

I N G R E D I E N T S
2 cup Nestle's quick
1/2 cup powdered coffee creamer
1/2 cup Powdered sugar
3/4 teaspoon Cinnamon
3/4 teaspoon Nutmeg

PREPARATION
Mix all ingredients & Store in air tight jar. To make, mix 4 teaspoon with one cup hot water.

Coffee Basic Training

Serves: 6

I N G R E D I E N T S
1/4 cup Powder non-dairy creamer
1/3 cup Sugar
1/4 cup Dry instant coffee
2 tablespoons cocoa

PREPARATION
Place all ingredients in mixer, beat at high until well blended. Store in air tight jar Mix 1 1/2 tablespoons mix with 3/4 cup hot water.

Scottish Bagpipes

Serves: 1

INGREDIENTS
Black coffee; freshly made
Scotch whiskey
Demerara (raw brown) sugar
Double (heavy) cream; whipped until slightly thick

PREPARATION
Pour the coffee into a warmed glass. Add the whisky and the sugar to taste. Stir well. Pour some lightly whipped cream into the glass over the back of a teaspoon

Das Casle Brau

Serves: 6

INGREDIENTS
6 cup Hot Strong Coffee
Sugar (To Taste)
Whipped Cream
Vanilla Creamer

PREPARATION
Pour coffee in stemmed glasses and sweeten with sugar. Stir until sugar is dissolved. Top with whipped cream, sprinkle whipped cream with vanilla creamer.

Quinoa Coffee

Serves: 2

INGREDIENTS
2 ozs Godiva Liqueur
1 oz of Irish Cream Liqueur
10 oz Hot Coffee

PREPARATION
Pour everything in mug, stir, pour into 2 glasses, garnish with whipped cream.

Blow Off Your Socks

Serves: 4

I N G R E D I E N T S
4 cup Sugar
1/2 cup Instant coffee
3 cups of Water
1/4 teaspoon Salt
1 1/2 cup Vodka, high-proof
3 tablespoons Vanilla

PREPARATION
Combine sugar and water; boil till sugar dissolves. Reduce heat to simmer & simmer 1 hour. Stir in vodka & vanilla, pour into cups.

Bust a Move Coffee

Serves: 8

I N G R E D I E N T S
8 cup Hot water
3 tablespoons Instant coffee granules
1/2 cup Coffee liqueur
1/4 cup Creme de Cacao liqueur
3/4 cup Whipped cream
2 tablespoons Semi-sweet chocolate, grated

PREPARATION
In slow-cooker, combine hot water, coffee, and liqueurs. Cover and heat on low for 3 hours. Ladle into mugs or heat-proof glasses. Top with whipped cream and grated chocolate.

Snowcap Iced Coffee

Serves: 6

I N G R E D I E N T S
2 1/4 cup Cold freshly brewed coffee
2 cup Milk
2 cup Crushed ice
Sugar

PREPARATION
Blend ingredients. Add sugar and continue blending until frothy. Pour over ice.

Cinnamon Coffee

Serves: 4

INGREDIENTS
4 cup Strong coffee (use 2 to 4 teaspoons instant to 1 cup of Boiling water
1 3" stick cinnamon, broken in pieces
1/2 cup Heavy cream
Coffee syrup

PREPARATION
Pour hot coffee over cinnamon pieces; cover and let stand about 1 hour. Remove cinnamon and stir in cream. Chill thoroughly.
To serve, pour into ice-filled glasses. Stir in desired amount of Coffee Syrup. If desired, top with sweetened whipped cream and sprinkle with ground cinnamon. Use cinnamon sticks and stirrers.

Standard Iced Coffee

Serves: 1

INGREDIENTS
1/4 cup Coffee; instant, regular or decaffeinated
1/4 cup Sugar or low calorie sweetener
1 l Milk; cold

PREPARATION
Dissolve instant coffee and sugar in hot water. Stir in 1 quart of cold milk and add ice. For mocha flavor, use chocolate milk and reduce the sugar to taste. For single serving:
dissolve 1 tablespoon of instant coffee and 2 teaspoon sugar in 1 tablespoon hot water. Add 1 cup of cold milk and stir.

Cappuccino Kicker

Serves: 1

INGREDIENTS
1 tablespoons Chocolate syrup
1 cup Hot double espresso or very strong coffee
1/4 cup Half-and-half
4 Ice cubes

PREPARATION
Stir the chocolate syrup into the hot coffee until melted. In a blender, combine the coffee with the half-and-half and the ice cubes. Blend at high speed for 2 to 3 minutes. Serve immediately in a tall, cold glass. This recipe yields 1 serving.

Mocha-Frappe Iced

Serves: 2

INGREDIENTS
1/2 cup Brewed espresso, chilled

6 tablespoons Chocolate syrup
1 tablespoons Sugar
1/2 cup Milk
1 cup Vanilla ice cream or frozen yogurt
1/4 cup Heavy cream, softly whipped

PREPARATION
Cinnamon, chocolate curls or cocoa powder for garnish
Place the espresso, chocolate syrup, sugar and milk in a blender, and blend to combine.
Add the ice cream or yogurt, and blend until smooth.
Pour mixture into two chilled glasses, and top each with whipped cream and chocolate curls or a dusting of the cinnamon or cocoa.

Yodel Coffee

Serves: 1

INGREDIENTS
1/2 cup Instant coffee granules
1/2 cup Sugar
2 tablespoons Cocoa
1 cup Nonfat dry milk powder

PREPARATION
Combine all and mix well. Store mix in an airtight container. For each serving: place 1 tablespoon + 1 teaspoon of mix into a cup. Add 1 cup boiling water and stir well.

Worldly Specialty

Serves: 10 to 12

INGREDIENTS
6 teaspoon Instant coffee
4 tablespoons Unsweetened cocoa
1 teaspoon Ground cinnamon
5 tablespoons Sugar
Whipped cream
Mix all ingredients.

PREPARATION
To make a cup of coffee use 1 tablespoon of mixture and place in large mug; pour 1 ½ cups boiling water over and stir. Top with whipped cream.
To make a smaller cup just cut mixture down to 1/2 tablespoon and 3/4 cup boiling water.
Serves 10-12.

Bailey's Irish Mixer

Serves: 1

INGREDIENTS
3 oz Bailey's Irish Cream
5 oz Hot coffee
Dessert topping, pressurized
1 dash Nutmeg

PREPARATION
Pour Bailey's Irish Cream into a coffee mug. Fill with hot black coffee. Top with a single spray of dessert topping. Dust dessert topping with a dash of nutmeg.

Mamma’s Irish Coffee

Serves: 1

INGREDIENTS
1 cup Warm Water
2 tablespoons Irish Whiskey
Dessert Topping from a pressurized can
1 ½ s Instant Coffee Crystals
Brown Sugar to Taste

PREPARATION
In a non-metal mug combine water and instant coffee crystals. Micro-cook, uncovered, on 100% power about 1 1/2 minutes or just till steaming hot. Stir in Irish whiskey and brown sugar. Top with pressurized dessert topping.

Running Irish Coffee

Serves: 4

INGREDIENTS
1 1/2 flask of Irish whiskey
3 cups coffee
1 teaspoon Brown sugar (optional)
1 dash Crème de menthe, green
1 x Whipped cream

PREPARATION
Pour whiskey into Irish coffee cup and fill to 1/2 inch from top with coffee. Add sugar if wanted and mix. Top with whipped cream and drizzle crème de menthe on top.
OPTIONAL - May rim cup with sugar.

Creamy Irish Afternoon

Serves: 2

INGREDIENTS
2 cups Warm Water
1 tablespoons Instant Coffee Crystals

1/4 cup Irish Whiskey
Brown Sugar to Taste
Dessert Topping in a pressurized can.

PREPARATION
In a 2-cup measure combine water and instant coffee crystals. Micro-cook, uncovered, on 100% power about 4 minutes or just till steaming hot. Stir in Irish whiskey and brown sugar. Serve in mugs. Top each mug of coffee mixture with some pressurized dessert topping.

Irish Coffee Right Now

Serves: 1

INGREDIENTS
1 teaspoon Sugar
1 cup Strong black coffee
1 ½ oz (1 Jigger) Irish Whiskey
Whipped cream

PREPARATION
Dissolve sugar in black coffee in an Irish coffee glass or a heat-resistant, non-metallic glass, cup or mug. (DO NOT USE A GLASS WITH METALLIC TRIM.) Heat, uncovered, in Microwave Oven 1 to 2 minutes or until hot. Stir in Irish Whiskey. Carefully float a spoonful of whipped cream on top.

Kahlua Coffee Irish Style

Serves: 4

INGREDIENTS
2 oz Kahlua or coffee liqueur
2 oz Irish Whiskey
4 cup Hot coffee
¼ cup Whipping cream, whipped

PREPARATION
Pour one-half ounce coffee liqueur in each cup. Add one-half ounce Irish Whiskey to each cup. Pour in steaming freshly-brewed hot coffee and stir. Gently spoon two heaping tablespoonful of whipped cream on top of each. Serve HOT. Serves 4
Irish Coffee Milkshake

From Ireland With Love

Serves: 1

INGREDIENTS
½ cup Skim milk
½ cup Plain low-fat yogurt

2 teaspoon Sugar
1 teaspoon Instant coffee powder
1 teaspoon Irish whiskey

PREPARATION
In blender at low speed, blend all ingredients about 30 seconds. Pour into glass.

Omalley's Brew

Serves: 1

INGREDIENTS
1 cup Coffee [strong & black]
1 1/2 oz Irish whisky
1 teaspoon Sugar
1 tablespoons Whipped cream

PREPARATION
Mix coffee, sugar, and whiskey in a large mug or cup.
Microwave on high [100%] until hot 1 to 2 min. and top with the whipped cream.

Maraschino Cherry Tree

Serves: 1

INGREDIENTS
1 cup Black coffee
1 oz Amaretto
Whipped topping
1 Maraschino cherry

PREPARATION
Fill coffee mug or cup with hot coffee. Stir in Amaretto. Top with pressurized dessert topping and cherry. Serve with teaspoon.

Pope Chocolate Coffee

Serves: 4

INGREDIENTS
2 cup Hot Strong Coffee
2 cup Hot SweetCocoa
Whipped Cream
Granted Orange Peel

PREPARATION
Combine ½ cup coffee and ½ cup cocoa in each 4 mugs. Top with whipped cream; sprinkle with orange peel.

Mocha Espresso Italiano

Serves: 1

I N G R E D I E N T S
1 Cup instant coffee
1 Cup sugar
4 ½ Cup non-fat dry milk
½ Cup cocoa

PREPARATION
Stir ingredients together. Process in a blender until powdered. Use 2 Tablespoons to one small cup of hot water. Serve in demitasse cups. Makes about 7 cups of mix.

King Maholo Coffee

Serves: 7

I N G R E D I E N T S
6 cups Hot coffee
1 cup Chocolate syrup
¼ cup Kahlua
⅛ teaspoon Ground cinnamon
Whipped cream

PREPARATION
Combine coffee, chocolate syrup, Kahlua, and cinnamon in a large container; stir well. Serve immediately. Top with whipped cream. Yield: 7 ½ cups.

Hawaiian Kahlua Night

Serves: 1

I N G R E D I E N T S
1 oz Kahlua
1/2 oz Brandy
1 cup Hot coffee
1 x Whipped cream

PREPARATION
Add Kahlua and brandy to coffee and garnish with whipped cream.

Loco Cocoa Mocha

Serves: 1

I N G R E D I E N T S
1 oz Kahlua
1/2 cup hazelnut coffee
1 teaspoon Nestle Quick
2 tablespoons Half and half

PREPARATION
Combine all ingredients in your favorite cup and stir Garnish with a donut of your choice.

Maple Mountain View

Serves: 1

I N G R E D I E N T S
1 cup Half-and-half
1/4 cup Maple syrup
1 cup Hot brewed coffee
Sweetened whipped cream

PREPARATION
Cook half-and-half and maple syrup in a saucepan over medium heat, stiffing constantly, until thoroughly heated (do not boil). Stir in coffee, and serve with sweetened whipped cream.

Pedro River Coffee

Serves: 2

I N G R E D I E N T S
1/2 cup Brown sugar, firmly packed
6 Cloves
6 Julienne slices orange zest
3 Cinnamon sticks
2 cups coffee

PREPARATION
In a large saucepan, heat 6 cups of water with the brown sugar, cinnamon sticks, and cloves over moderately high heat until the mixture is hot, but do not let it boil. Add the coffee, bring the mixture to a boil, and boil it, stirring occasionally, for 3 minutes. Strain the coffee through a fine sieve and serve in coffee cups with the orange zest.

Chocolate Mocha Coffee

Serves: 25+

I N G R E D I E N T S
1 cup Instant coffee crystals
1 cup Hot chocolate or cocoa mix
1 cup Non-dairy creamer

½ cup Sugar

PREPARATION
Combine all ingredients; mix thoroughly. Store in a tightly- covered jar. To serve; put 1 ½ to 2 tablespoons into a cup or mug. Stir in boiling water to fill cup. Makes 3 ½ cups coffee mix or about 25 or more servings.

Mocha Coffee Sitter

Serves: 12

INGREDIENTS
1/4 cup Powdered non-dairy creamer
1/3 cup Sugar
1/4 cup Dry instant coffee
2 tablespoons Cocoa

PREPARATION
Place all ingredients in mixer, beat at high until well blended. Mix 1 ½ T mix with ¾ c. hot water. Store in airtight jar.

Flavored Coffee Cocoa

Serves: 14

INGREDIENTS
¼ cup Non-dairy creamer dry
1/3 cup Sugar
¼ cup Dry instant coffee
2 tablespoons of cocoa

PREPARATION
Place all ingredients in mixer, beat at high until well blended. Mix 1 ½ tablespoons mix with ¾ cup hot water. Store in air tight jar.

Frappe Mocha Frappe

Serves: 2

INGREDIENTS
18 Ice cubes (up to 22)
16 oz Double strength coffee, chilled
¼ cup Chocolate sauce (or syrup)
2 T Vanilla Syrup
Whipped Cream (garnish)

PREPARATION
Place ice, coffee, chocolate sauce, and syrup in a blender. Blend until smooth. Pour into a large, tall (chilled) glass. Garnish with dollop of whipped cream or scoop of your favorite

ice cream.

Nappy Time Coffee

Serves: 10

INGREDIENTS
2/3 cup Non dairy coffee creamer
1/3 cup Instant coffee granules
1/3 cup Granulated sugar
1 teaspoon Ground cardamom
1/2 teaspoon Ground cinnamon

PREPARATION
Combine all ingredients in a medium bowl; stir until well blended. Store in airtight container. Yields 1 1/3 cups coffee mix To serve: spoon 1 heaping tablespoon coffee mix into 8 ounces hot water. Stir until well blended.

Cinnamon Orange Deluxe

Serves: 8

INGREDIENTS
1/4 cup Ground coffee
1 tablespoons Grated orange peel
1/2 teaspoon Vanilla extract
1 1/2 Cinnamon sticks

PREPARATION
Place coffee and orange peel in blender or food processor fitted with steel blade. With processor running, add vanilla. Stop and scrape sides of container with a spatula. Process 10 seconds longer. Place mix in a small bowl and stir in cinnamon sticks. Store in refrigerator Yields: Mix for eight 6 ounce servings

Dutch Irish Marriage

Serves: 2

INGREDIENTS
12 oz Fresh ground coffee, preferably chocolate mint, or swiss chocolate
2 oz or more 151 Rum
1 Large scoop whipped cream
1 oz Haagen-Dazs Liqueur or Baileys Irish Cream
2 tablespoons Chocolate syrup

PREPARATION
Fresh grind the coffee. We use either the Swiss chocolate or the chocolate mint coffee.
Brew. In a large mug, put the 2+ oz of 151 rum in the bottom. Pour the hot coffee into the mug 3/4 of the way up. Add the HagenDaz or Bailey's

Irish Cream. Stir. Top with the fresh whipped cream and drizzle chocolate syrup

Coffee Praline Butter

Serves: 4

I N G R E D I E N T S

3 cup Hot brewed coffee
3/4 cup Half-and-half
3/4 cup Firmly packed light brown sugar
2 tablespoons Butter or margarine
3/4 cup Praline liqueur
Sweetened whipped cream

PREPARATION

Cook first 4 ingredients in a large saucepan over medium heat, stirring constantly, until thoroughly heated (do not boil).
Stir in liqueur; serve with sweetened whipped cream.

African Bush Coffee

Serves: 2

I N G R E D I E N T S

1 1/2 cup Water
1 tablespoons Sugar
1 tablespoons Pulverized Coffee
1 Cardamom Pod

PREPARATION

Combine water and sugar in a small saucepan. Bring to a boil; then remove from heat and add coffee and cardamom. Stir well and return to heat. When coffee foams up, remove form heat and let grounds settle. Repeat twice more. Pour into cups; let grounds settle before drinking.

Almond Anise Applause

Serves: 8

I N G R E D I E N T S

1/3 cup Ground coffee
1 teaspoon Vanilla extract
1/2 teaspoon Almond extract
1/4 teaspoon Anise seeds

PREPARATION

Place coffee in a blender or food processor fitted with a steel blade. In cup, combine remaining ingredients. With processor running, add flavorings. Stop and scrape sides of container with spatula. Process 10 seconds longer. Store in refrigerator Yields: mix for

eight 6 ounce servings.

Grated Orange Dust

Serves: 4

I N G R E D I E N T S

4 oz Semisweet Chocolate
1 tablespoons Sugar
1/4 cup Whipping Cream
4 cup Hot Strong Coffee
Whipped Cream
Grated Orange Peel

PREPARATION

Melt chocolate in a heavy saucepan over low heat. Stir in sugar and whipping cream. Beat in coffee with a whisk, 1/2 cup at a time; continue to beat until frothy. Top with whipped cream and sprinkle with orange peel.

Misty Brown

Serves: 12

I N G R E D I E N T S

2/3 cup instant coffee
2/3 cup Sugar
3/4 cup Powdered non-dairy creamer
1/2 teaspoon Cinnamon
Dash Ground allspice
Dash Cloves
Dash Nutmeg

PREPARATION

Mix all ingredients & store in airtight jar. Mix 4 teaspoons with 1cup hot water.

Creamy Clove Coffee

Serves: 4 to 6

I N G R E D I E N T S

1/3 c Instant coffee
3 tablespoons Sugar
8 Whole cloves
3 Inches stick cinnamon
3 cup Water
Whipped cream
Ground cinnamon

PREPARATION
Combine 1/3 cup instant coffee, 3 tablespoons sugar, cloves, stick cinnamon, and water. Cover, bring to boiling. Remove from heat and let stand, covered, about 5 minutes to steep. Strain. Pour into cups and top each with spoonful of whipped cream; dash lightly with cinnamon. Fun to serve with cinnamon sticks as stirrers.

Northern Lights Coffee

Serves: 4

INGREDIENTS
3 1/2 cup Milk
1/4 cup Instant coffee
1/4 cup Brown sugar
1 dash Salt

PREPARATION
Bring milk just to boiling. Pour over coffee, brown sugar, and salt, stirring to dissolve. Serve in mugs.

Midnight at the Carwash

Serves: 10

INGREDIENTS
2/3 cup instant coffee
2/3 cup sugar
3/4 cup powdered non-dairy creamer
1/2 teaspoon cinnamon
Dash each of ground allspice, cloves, and nutmeg.

PREPARATION
Mix all ingredients & Store in airtight jar. To make, mix 4 teaspoons with one cup hot water.